

**The listing of claims presented below replaces all prior versions and listing of claims in the application.**

**Listing of claims:**

1. (Previously presented) An enzymatic process for the prevention of development of pacha taint in CTC tea which comprises: (i) mixing the enzyme in a solvent to form an enzyme solution; (ii) spraying the enzyme solution homogeneously on rolled and distorted tea leafy material used in the black tea manufacturing process; (iii) fermenting the enzyme solution sprayed rolled and distorted tea leafy material obtained at the end of step (ii) (iv) drying the fermented material obtained in step (iii).
2. (Original) A process as claimed in claim 1 wherein the enzyme solution prepared in step (i) comprises a mixture of enzymes, which are suitable for lipid degradation.
3. (Original) A process as claimed in claim 1 wherein step (ii) is carried out at a spray rate of one litre of solution in 5-8 minutes.
4. (Original) A process as claimed in claim 1 wherein the fermentation in step (iii) is carried out while maintaining a temperature in the range of 25-30°C and while mixing the tea material thoroughly.
5. (Original) A process as claimed in claim 1 wherein the tea material is dried in step (iv) using a Fluidised Bed Dryer and at a temperature in the range of 130-140°C.
6. (Original) A process as claimed in claim 1 wherein the enzyme used in step (i) comprises a mixture of any of lipase, lipoxygenase, alcholdehydrogenase and materials containing the enzymes in optimized quantities selected from yeast and enzymes from soy bean.
7. (Original) A process as claimed in claim 1 wherein the solvent is water.